

GREAT CHRISTMAS PARTIES

THE CHRISTMAS TURKEY.

Mushroom Stuffing.

Take six or eight small mushrooms, peel them, put them into a saucepan with a slice of fresh butter, and let them simmer gently for seven or eight minutes. Drain the liquor from them, and let them cool. Then mince them, and mix them with one-fourth pound of finely grated bread crumbs. Add a slight seasoning of salt, cayenne, grated nutmeg and grated lemon rind, but be careful that the mushroom flavor is not overpowered. Work one ounce of fresh butter into the force meat, bind it together with the yolk of an egg, and add as much of the butter in which the mushrooms were stewed as it will take without being made too moist. Pound the mixture thoroughly, and it will be ready for use. Fill the turkey with it, boil or roast it, and send up with sauce to table with it. Time, one hour to prepare the force meat.

TEMPTING CAKES.

Nut Fruit Cake.

One cupful of butter is creamed with two cups of sugar, and four eggs added, yolks and whites beaten separately. One grated nutmeg and one pound of flour stirred in gradually, keeping out about two cups of flour to dredge the almonds and raisins. A large coffee cupful of raisins, stoned and split, and the same amount of hickory nuts, chopped as fine as possible, are stirred in last. A cool bread crust is made of the cake, and when finished add a thick pink icing flavored with an edging of home-made burnt almonds.

Kisses.

Beat the whites of three eggs until they are stiff; then sift over the eggs three-quarters of a cupful of powdered sugar. Mix the sugar in lightly with a knife. Cover a bowl with paper, drop the mixture on it by spoonfuls, and place in a moderate oven, leaving the door open for thirty or forty minutes, then close the door for a few minutes to let them color. Stick two together with a little jelly or jam between them.

Filbert Cakes.

Blanch four ounces of shelled almonds and beat them to a paste, adding a few drops of orange flower water from time to time to prevent them from setting off. Blanch four ounces of shelled filberts, and then pound them to a powder. Beat the yolks of twelve eggs for a half-hour, and when very light add the almonds, the filberts and one-half pound of stale sponge cake, which has also previously been powdered. Melt one-half pound of butter and add to this mixture. Stir thoroughly to mix the whole well. From one and one-half pounds of sugar make a heavy syrup by adding a cupful of water and boiling it till of the proper thickness. All this to the mixture already made, stirring constantly and well. Place over the fire a few minutes when it is completely mixed, until a thick paste is formed. Drop this a teaspoonful at a time on floured tins and bake in a hot oven.

Cymbals.

Half a pound of sugar, one-fourth pound of butter, two eggs, one nutmeg, one teaspoonful of soda, half a teaspoonful of sour milk. Cream and butter, and add the sugar to it. Then add the eggs, beat separately and very light, then grate in the nutmeg, and pour in the soda dissolved in the

milk. Then add enough flour to make a dough as soft as can be handled. The quart will probably suffice. Roll out upon a board, and cut into small cakes; sprinkle sugar over them and bake quickly.

Piques.

Beat the yolks of six eggs very light. Put in a pinch of salt and a few grains of anise; add one pound of flour, and knead well until the paste snaps, using the hands. When ready, roll the paste half an inch thick, and cut into half-inch cubes. Drop these into boiling lard, and when they rise, or swell up, and are of a golden color, they should be cooked a golden brown. With one pound of sugar make a heavy syrup. Let it boil till it feathers, and drop four or five cubes at a time into this thick syrup stir the cakes until it sugars, when they will be covered with the white frosting. They are now ready to eat as soon as cold.

Wine-Drops.

Two cupfuls of brown sugar, one cupful of seeded and chopped raisins, two-thirds of a cupful of molasses, two-thirds of a cupful of lard or butter, two-thirds of a cupful of sour milk or buttermilk, two eggs, half a cupful of currants, one tablespoonful of powdered cinnamon, one tablespoonful of powdered cloves, one tablespoonful of soda, one level teaspoonful of soda, four spoons to make a batter to drop nicely from the spoon into the cakes. Cream the sugar and butter, then add the eggs, unseparated, the spices, molasses and soda, and mix thoroughly. Then add the flour and add to the mixture, then pour the fruit and beat in with the remainder of the flour; drop four or five at a time, and bake in quick oven. When done, dust with pulverized sugar.

Lady Sutherland's.

One quart of flour, three eggs, one piece of butter the size of a walnut, three cupfuls of sweet milk, and a teaspoonful of soda. Bake quickly in small tin patty pans. Make as short as possible, lest they fall and lose their delicacy with their lightness.

Spanish Wind.

Whisk the whites of eight eggs to a very stiff snow. Flavor with a teaspoonful of best vanilla extract. Mix with these one pound of pulverized sugar, very gradually, so that the eggs will not be made to run. Whisk the whole until all the sugar is in. Make a sheet thin hot, then rub it over with white wash; drop on this with a teaspoon little piles of snow, which must not touch. Sift little sugar over and bake them in a rather slow oven. They must be merely tinged a cream color.

Scotch Cakes.

One pound of flour, one-half pound of butter, and a quarter pound of sugar; let the butter stand in a basin near the fire to soften, but not to melt; when soft, rub it into the flour; then rub in the sugar. Roll out a sheet half an inch thick, cut out cakes about two inches square and bake until they are a light brown. Put them away in a stone jar, and they will in a day or two gather moisture enough to be soft.

Jumbles.

One quart of flour, one pint of granulated sugar, a teaspoonful of butter, four eggs, half a cupful of wine, a teaspoonful of mace. Roll out on a breadboard, wet with egg, dust with sugar, and bake in an oven well heated, but do not be careful not to let the cakes burn. They must be cut out in small

shapes, such as rings, hearts, etc. Put away in a tin canister; they will keep fresh quite a while. Cinnamon or vanilla may be substituted for mace.

UNUSUAL DESSERTS.

Compte of Chestnuts.

Boil the chestnuts for eight minutes, remove the husks and skins, place in a saucepan one-fourth pound of granulated sugar and a gill of water. When it comes to a boil, drop in the chestnuts and let them remain until they have absorbed all the sugar; take them out, arrange high on a glass dish, squeeze over them the juice of half a lemon, and sprinkle with granulated sugar. Serve when cold.

Macedoine of Fruits.

Set a jelly mold into a pail of ough ice and salt, and arrange the fruits according to fancy between layers of clear, well sweetened jelly, flavored with some liquor, as nboyau or maraschino. If the jelly is to be set in the mold an hour before it is required, the outside will be sufficiently frozen, and the inner part will be as firm as can be desired. When removed from the ice pail, turn out the jelly on a glass dish, first dipping the mold into tepid water, which will loosen it immediately. The mold should be covered while in the ice.

Grecle Cream.

Beat the yolks of six eggs with half a teaspoonful of sugar, add a drop of pink or red color, but not boiling; take off and let cool. Cut up one-fourth pound of butter, and add to the sides of the mold with candied strawberries and leaves cut from thin sheets of lemon jelly. Stir two tablespoonfuls of melted butter, and add to the custard whipped cream; add to the custard with the chopped citron; pour into the mold and set on ice.

HOLIDAY CANDIES.

Nut Bars.

Peanuts, almonds, English walnuts, or pecans may be used for this candy. Prepare the nuts by removing the outer covering and chopping them. Grease the bottom and sides of a broad, shallow tin pan with fresh butter and put the nuts into it, spreading them evenly. Put one pound of granulated sugar, with half a teaspoon of water and a pinch of cream of tartar, into a kettle, and boil until thick, but not too brittle. Pour the syrup over the nuts and set aside to cool. When slightly stiff, mark off into wide bars with a sharp knife, and let stand several days, when it will become soft and delicious.

Old-Fashioned Butter Scotch.

Put three pounds of yellow sugar in a kettle with three-fourths of a pound of butter. Set over the fire to melt; let boil until thick, stirring all the while to prevent scorching. Take from the fire; pour into buttered tins or trays. When stiff, mark off into squares. When cold, break apart, and wrap each in wax paper. This candy will keep a long time, and improve with age.

To Candy Fruit.

Make a syrup with one pound of sugar and half a teaspoonful of water. When boiling has nearly reached the caramel stage, put in any preserved fruit, and stir gently until the fruit is crystallized; then take them out, and dry them in an oven or before a fire, but do not let them get colored.

"Christmas Dinner," "Admission from Japan," "Yone Noguchi," "Dent Dent," novel, Chapter XXVIII—End, Ernest W. Hornum; "Domesticities," Mrs. McVane is Afflicted," John Jay Bell; "A Politician's Daughter," a story, Esther Wagman; "Nelly," "Metropolis in a Diet," James L. Ford; "A Christmas Cantata," a story, Paul L. Mckenrick; "The Degradation of Wall Street," an American; "Marginalia," "Men, Women and Books."

Touching Regard.

(New York Times.)

J. Hobart Moore, who lately returned from a fishing trip in Canada, says he found the devotion of French Canadians to Canada and things Canadian quite touching.

"It was this way," he says. "When I struck Montreal a Canadian friend of mine told me I could easily get a guide for \$1 per day for the month. He had done it often and he recommended Pierre Lorrison, who lived at St. Rose, I interviewed Lorrison and asked him what he would charge for the job."

"Where you was come from?" said he.

"Chicago," said I.

"For be your guide I take \$4 a day," said he.

"I remonstrated, but it was of no use. I found the guides who would take \$1 per day from a Canadian wanted \$4 to \$5 from Americans."

"So, you see, I was touched by the patriotism of these people—touched for about \$3 per day."

English Humor.

(Detroit News-Tribune.)

Senator Perkins of California returned recently from a tour of Europe. The unprecedented rainfall interfered considerably with the senator's pleasure, but it gave him an opportunity to sample the humor of London bus conductors.

One rainy day Mr. Perkins boarded a bus and took a seat inside. He began soon to feel the pangs of rain, and drops upon him head. The roof of the bus leaked, and the American was surprised.

The conductor just then came in to collect the fares, and Mr. Perkins said to him:

"What's the matter with this roof? Does it do this always?"

"No, sir; only when it rains," the conductor answered, smiling.

ANCIENT AND MODERN LAWS

Lessons in the prevention of bribery, in the punishment of hold-up men, in the regulation of divorce, in the installment of firmness into judges and in the abolishment of building departments in municipal governments are all to be found in a translation of an ancient legal code just issued by the University of Chicago press division, says a special dispatch from Chicago to the St. Louis Post-Dispatch.

The code is the work of Hammurabi, king of Babylonia about 2250 B. C. and is the most ancient legal writing in existence. The present translation has been made by Professor Robert Harper, professor of Semitic languages at the University of Chicago. It is the only complete translation of the code in existence.

The provision dealing with the bribery of witnesses is as follows:

"If a man in a case offers as a bribe grain or money to the witnesses he shall himself bear the sentence passed in that case."

It is not recorded whether any self-sacrificing friends of a criminal ever took advantage of this law to secure the release of the criminal. Magazine writers of that day must have found the possibility a fruitful source of romances.

The streets of the ancient cities in Hammurabi's realm must have been safe for pedestrians at all hours of the night. This is the way in which the ancient king dealt with the wielders of the slung-shot and the lead pipe:

"If a man practice brigandage and is captured, that man shall be put to death."

There are no qualifying phrases to this statute and problems as to the ponderance of evidence, Alibis and other subtleties of modern times were evidently not known in those days.

The law of divorce was moderate. Hammurabi had little patience with quarrelsome wives, however. Here are the provisions which he gave out on these questions:

"If a woman hates her husband and says, 'Thou shalt not have me,' they shall inquire into her antecedents for her defects, and if she has been a careful mistress and is without reproach, and her husband has been going about and greatly belittling her, that woman has no blame. She shall receive her presents and shall go to her father's home."

"If she has not been a careful mistress, has gadded about, has neglected her house and has belittled her husband, they shall throw that woman into the water."

Wine sellers in ancient Babylonia were women and they were treated with scant ceremony. In the case of offenses by them the water cure was also prescribed. This was the law:

"If a wine seller does not receive grain as the price of drink, but receives money by the great stone, or if she makes the measure for drink smaller than the measure for corn, they shall call that wine seller to account and they shall throw her into the water."

Hammurabi put the blame for flimsy buildings on the contractors. The evidence had no building department. The law was:

"If a builder builds a house for a man and does not make its construction firm, and the house collapses and causes the death of the owner, that builder shall be put to death. If a builder builds a house for a man and does not make its construction meet the requirements, and a wall falls, that builder shall strengthen the wall at his own expense."

Careless surgeons were severely punished and successful ones were saved the worry of unpaid fees by the ancient code. The provision relating to the practice of the healing arts is as follows:

"If a physician operates on a man for a severe wound with a bronze lancet and saves that man's life, or if he opens an abscess and saves the man's eye, that man's eye, he shall receive 10 shekels of silver as his fee. If the physician operates on a man or opens an abscess and destroys the man's eye, they shall cut off the physician's fingers."

Weak and vacillating judges were

not tolerated in Babylonia. The method of impeachment was as follows:

"If a judge pronounced a judgment, rendered a decision, delivered a verdict, duly signed and sealed and afterward changes his judgment, they shall call that judge to account and he shall pay twelve-fold the penalty which was in that judgment and in the assembly they shall expel him from his seat of judgment and he shall not return and with the judges in a case he shall not take his seat."

One of the most severe penalties in the code is as follows:

"If the claimant of lost property does not produce witnesses to identify his lost property he has attempted fraud, he has stirred up strife, he shall be put to death."

The code of King Hammurabi was found in the winter of 1901-2 by the French expedition at Susa. The code was engraved on great stone stelae and set up in the principal cities of the kingdom, where all citizens could read them and learn the rights of each in all cases relating to property, inheritance, marriage and divorce, injuries to life and property, rents, wages and slavery.

The code remained the basis of law in Babylonia and Assyria for centuries, and many scholars assert that the ancient Greeks and Romans adopted many of its provisions, and that through them it has also exerted an influence upon the legal systems of today.

A Sordid Soul.

(Judge.)

"Is Samson Huskman going to coach your football team this season?" asked the visitor of the quarterback.

"Samson Huskman? Don't repeat that name on the campus."

"Why is there anything wrong about—?"

"Wrong? Listen. Instead of playing with the boys this year, what do you suppose he is going to do?"

"Going into professional athletics?"

"No," answered the visitor. "He has accepted the offer of \$1,000 a week as demonstrator for a hair tonic."

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Magazines for December

SMART SET.—"Miss Fitzmaurice, Debuted," opens the December number. The novelette is from the pen of Frank Lee Benedict and is one of his best productions. Other contributions to this month's number are "The Honest Ogle," by Maurice Francis Egan; "The Hundredth Night," by E. Phillips Oppenheim; "The Lady of the Lake," by Ralph Strode and Louis Marjorie; "The Resemblance in Rupert," by Guy Wetmore Carryl; "The Bishop's Carriage," by Edna Kerton; "The Fender," by Louise Betts Edwards; "The Gertrude Lynch and others," by Josiah Flint; "The Sign of Venus," a story, by Robert W. Chambers; "The Sign of Venus," a story, by Robert W. Chambers; "The Sign of Venus," a story, by Robert W. Chambers.

INSIDE.—"The Girl of Today" is the title of Elizabeth Dyer's novelette, which deals with the New York "40s," and is written in a charming style. Other contributions are "The Princess," by Charles Battell Loomis; "I Find the Princess," by Ralph Henry Barbour; "Midwinter Madness," by Josephine D. Thorne; "The Art of Entertaining," by Ellen Thorneycroft; "The Defect in the Plot," by Jack London; "The Defect in the Plot," by Jack London; "The Defect in the Plot," by Jack London.

SUCCESS.—The present number of this magazine is the largest ever issued, embracing 100 pages, and is filled with readable articles, which will make a good reading for the holidays. Contributors to this issue include such well known writers as James Whitcomb Riley, Charlotte Perkins Gilman, Samuel Marwin, Charles E. Roberts, "The Sign of Venus," by Robert W. Chambers, "The Sign of Venus," by Robert W. Chambers, "The Sign of Venus," by Robert W. Chambers.

SCRIBNERS.—Frontispiece, drawing to accompany "A Child's Story," by Edith Wharton, reproduced in color. "The Sign of Venus," by Robert W. Chambers, "The Sign of Venus," by Robert W. Chambers, "The Sign of Venus," by Robert W. Chambers.

HARPER'S.—Frontispiece in color, "The Sign of Venus," by Robert W. Chambers, "The Sign of Venus," by Robert W. Chambers, "The Sign of Venus," by Robert W. Chambers.

Edith Wharton: "When Upwards Goes Hunting," William J. O'Connell, "Sorrow," (a poem), W. D. Howells, "The Sign of Venus," by Robert W. Chambers, "The Sign of Venus," by Robert W. Chambers, "The Sign of Venus," by Robert W. Chambers.

EVERYBODY'S MAGAZINE.—We have the new publisher's promise that the holiday issue of this publication will be the best the best they have ever yet produced, being a lively and entertaining magazine, full of really good stories, and pictures and well written and timely articles contributed by some of the ablest writers of the day, including Henry John Wilbo, Tompkins and F. Walworth. Both Parkington contributes "Boss Gorgett," the first piece of fiction he has written in the last three years.

CENTURY.—"Italian Villas and Their Gardens," Edith Wharton; "Chrystiantheim," Maurice Maeterlinck; "Temple of the Moon," Alice Katharine; "The Sign of Venus," by Robert W. Chambers, "The Sign of Venus," by Robert W. Chambers, "The Sign of Venus," by Robert W. Chambers.

PEARSON'S.—The December number of Pearson's justifies the interest with which its readers have learned to look to it for brief special articles of timely interest. The opening article is one on "The Social Duties of Mrs. Roosevelt," by Mrs. Abby C. Baker, and others of interest are: "Modern Methods of Finance," Example—Copper, Part I, The Blind, written by Henry George; "Young Men in Congress—Brief Pen Sketches of the Younger Generation of Statesmen Now in the Eye of the Public," contributed by North Overton Messenger; "The Automobile: Its Powers and Possibilities," by C. J. L. Clarke; "The Alaska Boundary Question—The Ground For the Dispute Between the United States and Canada and Its Final Settlement," by Richard V. Oulahan; "The Sign of Venus," by Robert W. Chambers, "The Sign of Venus," by Robert W. Chambers, "The Sign of Venus," by Robert W. Chambers.

son. There is a clever short story by Edith Wharton, "The Sign of Venus," another of the Pearson stories, "The Sign of Venus," by Edith Wharton, "The Sign of Venus," by Edith Wharton, "The Sign of Venus," by Edith Wharton.

CASSIERS.—The December number of Cassier's Magazine contains the following attractive series of articles: "Recent Developments in Niagara Power," with nine illustrations by H. B. Rogers; "The Modern Locomotive," a Review of the World's Practice in Multi-Cylinder Steam Locomotives, with nine illustrations; "The Science of Steam Generation," with ten illustrations; "Power for Large Machine Tools," with six illustrations; "The Sign of Venus," by Robert W. Chambers, "The Sign of Venus," by Robert W. Chambers, "The Sign of Venus," by Robert W. Chambers.

OUTING.—In fiction the December number is a strong one, the leading story being "The Sign of Venus," by Edith Wharton, "The Sign of Venus," by Edith Wharton, "The Sign of Venus," by Edith Wharton.

ATLANTIC MONTHLY.—"The Church: Some Immortal Madonnas," by T. Munger; "Some Second Term Presidents," Charles M. Harvey; "Santa Claus at Lonely Cove," a story, Norman Duncan; "Knights," a poem, Arthur Ketchum; "Editing," by Leslie Stephen; "Nature Study," a poem, by T. Munger; "The Last Royal Veto," William Everett; "The Sign of Venus," by Robert W. Chambers, "The Sign of Venus," by Robert W. Chambers, "The Sign of Venus," by Robert W. Chambers.

FRANK LESLIE.—Cover design in four colors, "The Sign of Venus," by Robert W. Chambers, "The Sign of Venus," by Robert W. Chambers, "The Sign of Venus," by Robert W. Chambers.

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